



HATTINGLEY VALLEY

Rosé Magnum 2017 - Tasting Notes

Subtle and delicate in colour, this is an elegant Rosé with a soft mousse and bright red fruit and summer berry aromas. A harmonious wine, with delicious strawberry coulis flavours and a creamy texture, supported by fine toasty notes. Refreshing and clean, with extraordinary depth and perfectly balanced acidity.

Vintage

2017 presented us with some challenging conditions throughout the growing season: severe spring frosts at the end of April, and a good amount of rainfall all the way through August, lead to lower yields and an increased disease pressure during the ripening period. Thankfully, September brought us dry, warm weather, allowing the grapes to fully ripe and achieve good sugar levels, while retaining their crisp acidity.

Production

The Pinot Noir and Pinot Meunier grapes were hand picked and gently whole-bunch pressed. Approximately 9% of the blend was fermented in 4-5 year old Burgundy barrels, adding a lovely texture and richness to the wine, and partial malolactic fermentation took place in order to soften the wine's natural acidity. The wine spent 6 months in tank and barrel before tirage where 2% of Pinot Précoce (having been vinified as a still red) was added to enhance colour, body and flavour. The wine undergoes second fermentation in bottle and ageing on its lees for 5 years before disgorging with 2g/L dosage.

Pairing

The perfect companion to any celebration, pair it alongside your favourite canapés or share in the magnum spirit and make those special moments last a little longer with friends and family!

Drinking window

Drinking very well now, it will continue to age and gain complexity for many years to come.



Technical Information

Varieties –
Pinot Noir 56%
Pinot Meunier 42%
Pinot Noir Précoce 2%

Alcohol (ABV) – 12.5%
Acidity – 9.1g/l
Wine pH – 3.14
Dosage – 2g/l

Residual sugar – 9.7 g/l
Vegetarian/Vegan – Yes
Contains Sulphites

Awards to Date

(including previous vintages)



UNAPOLOGETICALLY BRITISH